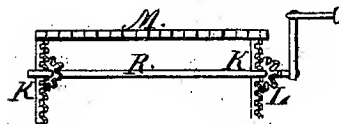
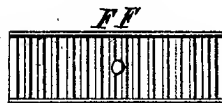
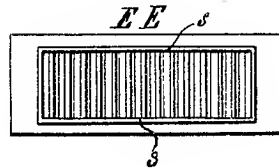
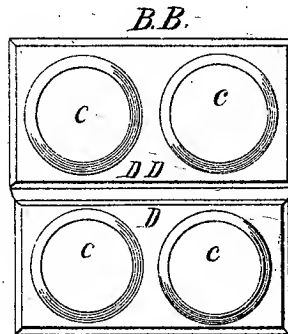
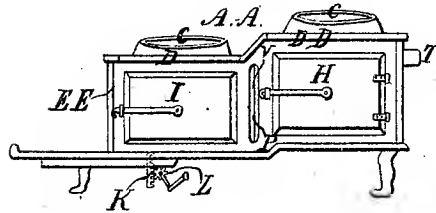


*S. B. Spaulding.*

*Cooking Stove.*

No. 83

*Patented Nov. 17, 1836.*



# UNITED STATES PATENT OFFICE.

SAMUEL B. SPAULDING, OF BRANDON, VERMONT.

## COOKING-STOVE.

Specification of Letters Patent No. 83, dated November 17, 1836.

*To all whom it may concern:*

Be it known that I, SAMUEL B. SPAULDING, of Brandon, in the county of Rutland and State of Vermont, have invented new and useful Improvements in Cast-Iron Cooking-Stoves; and I do hereby declare that the following is a full and exact description.

The stove is to be made of cast-iron, stand on four, or six legs, and may be of any size required. That part of the bottom plate of the stove directly under the oven, or rear section of the stove, is elevated a little above the front part of the bottom plate as appears by the side view drawing. There is a sunk ash pit commencing near the front end of the bottom plate, and extending as far back as the back side of the fire chamber. That part of the ash-pit sunk into the apron, or hearth in the front of the stove is used for coals for broiling on a gridiron, but when not thus used, is covered with a plate of iron which may be slid, and used to regulate the draft. That part of the top plate placed immediately over the oven is elevated three, or four inches above the front part of the top plate, and contains two raised circular openings for boilers, which may be diminished by circles so as to admit boilers of various sizes, and is made so as easily to be removed, when a wash boiler of an oval form, and large size may be placed in the opening. The front top-plate placed immediately over the fire-chamber contains also two raised circular openings for boilers, the size of which may be varied by circles which also may be removed and a large oval wash boiler put in its place. The oven occupies the rear section of the stove, and may be about two feet long, ten inches wide, and twelve inches high, and is so placed as to admit the fire to pass on four sides of it. The fire chamber is in the front part of the stove between that, and the oven is a perpendicular oblong opening marked V, and I have as an improvement with a view to diminish at that point the heat, and equalize it around the oven, invented, and fitted in a center plate. The effect of this is to prevent its too great intensity on that side of the oven. The front plate or elevation is in part a double grate having openings and bars alternately of one inch in width the outer of which grates may be slid to the

right, or left so as to entirely close the front part of the stove, or so as only partially to open between the grates, and increase the draft, or when left entirely open a pleasant, and cheerful fire may be seen in front.

The fuel is put into the stove on either side, and placed on a horizontal grate of the exact size of the floor of the fire-chamber, and which is in fact the floor of the fire-chamber, which fire grate rests on, and is attached to perpendicular slides which pass through the bottom of the stove, one under each end of the fire grate, which perpendicular slides, being moved up, and down by cog-wheels attached to a shaft which passes through them, and meshing into cogs in said perpendicular slides, raises, or lowers the fire-grate. The said slides move up and down in sockets, or cases to prevent the fire, and ashes from sifting through on the floor. The shaft on which the cog wheels are placed is turned by means of a crank and is suspended under the bottom of the stove in hanging boxes put far enough below for the cog-wheels which are about two inches in diameter to be received under the bottom of the stove. When there is occasion for but little fire as in the summer, the fire-grate by means of the crank, &c., may be raised as far as may be required, and so also in this way when the fire is low may be brought up to the bottom of the boilers, and it may be kept up by means of a pin running through the side of the stove into one of the cogs of the perpendicular slide.

There are three dampers to the stove, one on the back side of the stove near the bottom which when closed shuts out the fire, and heat from passing under the oven, and carries it all over the top of the oven, and brings the heat entirely under the boilers over the oven. The other two dampers are on the back side of the stove near the top, and are intended to confine the heat to the oven when the oven is in use, and to graduate its intensity, and equalize it about the oven.

What I claim as my own invention in the above described stove, and not previously known is—

1. The double sliding grate in front.
2. The plan, and manner of raising the fire-grate.
3. The plan, and mode of fitting in the

center plate, in the opening running through  
the stove between the fire place, and the  
oven, and lastly the combination of these  
several improvements to the several parts of  
5 the stove above described, to which they are  
attached, and the right of attaching these  
improvements, and the principle of them

to any other formed stove, to which they  
can be applied.

SAMUEL B. SPAULDING.

Witnesses:

DANIEL LIBBY,  
JAMES L. CHILD.